

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	06	0	No
<p>DURING A REVIEW OF THE DISTRIBUTION CHARTS, THE FOLLOWING OBSERVATIONS WERE FOUND: THE CHARTS DATED 4/7-30/2003 HAD A RANGE OF 0-10 PPM; THE CHARTS DATED 9/25-10/31/2003 AND 11/2-5/2003 HAD A RANGE OF 0-100 PPM; THE CHART DATED 7/18/2003 WAS NOT SIGNED OR DATED; AND MANY OF THE CHARTS CONTAINED GAPS IN RECORDING TIME OR OVERLAPPING DUE TO THE CHARTS NOT BEING CHANGED EVERY 24 HOURS. IT WAS STATED THAT THIS WAS DUE TO THE SHIP CHANGING TIME ZONES FREQUENTLY, BUT THIS WAS NOT INDICATED ON THE CHARTS.</p> <p>ALL OF THE OLD CHARTS WITH PRINTED SCALES 0-10PPM HAVE BEEN DISREGARDED AND CHARTS WITH PRINTED SCALE 0.0-5.0 PPM ARE USED ONLY. FROM NOW ON AND ONWARDS EVERY TIME ZONE CHANGING WILL BE CONSIDERED AND CHART REPLACEMENT WILL BE DONE ACCORDINGLY.</p>				
2	POTABLE WATER	05	0	Yes
<p>A MANUAL TEST TAKEN AT THE DISTRIBUTION SYSTEM FAR POINT BY THE INSPECTOR MEASURED 0.96 PPM. THE ANALYZER WAS READING 0.70 PPM. THIS WAS A DIFFERENCE OF 0.26. THE MANUAL TEST TAKEN BY THE NURSE MEASURED 0.69 PPM. THE SHIP DOES NOT HAVE THE CALIBRATION STANDARDS FOR THE TEST KIT AND, THEREFORE, CANNOT VERIFY THE ACCURACY OF THEIR TEST KIT.</p> <p>CALIBRATION STANDARDS FOR THE TEST KIT WERE ALREADY DELIVERED TO THE SHIP.</p>				
3	POTABLE WATER	08	1	No
<p>THE TIMES THAT THE FREE CHLORINE RESIDUAL TESTS WERE PERFORMED FOR BUNKERING AND PRODUCTION WERE NOT RECORDED IN THE LOG BOOKS.</p> <p>BUNKERING AND PRODUCTION LOGS HAD BEEN CORRECTED ACCORDING TO THE ABOVE INSTRUCTION.</p>				
4	POTABLE WATER	08	1	No
<p>A THREADED HOSE BIB CONNECTION WAS NOTED ON THE HANDWASH SINK IN THE GARBAGE ROOM. A BACKFLOW PREVENTER WAS NOT PROVIDED ON THE WATER LINES SUPPLYING THIS HANDWASH SINK.</p> <p>HOSE BIB CONNECTION WAS REMOVED BY THE DECK ENGINEER DURING THE INSPECTION.</p>				
5	DINING ROOM PANTRY	34	0	No
<p>THE VALVE FOR THE DIPPER WELL WAS MISSING.</p> <p>THE MISSING VALVE HAD BEEN ALREADY REPLACED.</p>				
6	DINING ROOM PANTRY	20	2	No
<p>ONE GREEN CUTTING BOARD WAS NOTED TO HAVE A ROUGH SURFACE WHERE IT HAD BEEN RESURFACED.</p> <p>THE MENTIONED ABOVE CUTTING BOARD HAD BEEN REMOVED AND REPLACED WITH A NEW ONE.</p>				
7	DINING ROOM PANTRY	20	2	No
<p>3 OUT OF THREE FOOD TEMPERATURE THERMOMETERS CHECKED FOR CALIBRATION WERE IN ACCURATE. THE RANGE NOTED WAS FROM 24°F-28°F.</p> <p>ALL ABOVE MENTIONED THERMOMETERS HAD BEEN REPLACED WITH NEW ONES ON THE SAME DAY.</p>				
8	MAIN GALLEY	20	2	No
<p>A POROUS ABSORBENT GASKET MATERIAL WAS NOTED BETWEEN THE UPPER COMPARTMENT AND ICE BIN AT THE NO. 4 ICE MACHINE. THIS GASKET MATERIAL EXPELLED WATER WHEN PRESSED.</p> <p>AN ORDER FOR NEW NON-POROUS ONES WAS PLACED. WAITING TO BE SUPPLIED.</p>				
9	HOT GALLEY	26	0	Yes
<p>THE OUTER SURFACES OF THREE SMALL SAUTE PANS WERE SOILED WITH FOOD RESIDUE AND STORED AS CLEAN IN AN UNDERCOUNTER CABINET.</p> <p>SANITATION OFFICER HAD BEEN INSTRUCTED FOR PROPER SUPERVISION AND TRAINING OF THE POTWASHERS AND THE GALLEY UTILITIES.</p>				
10	HOT GALLEY	20	2	No
<p>THE EDGES OF THE COVED WELDS IN THE TILTS PANS WERE ROUGH.</p> <p>THE DECK ENGINEER HAS ALREADY GRIDDED THE ROUGH EDGES.</p>				
11	HOT GALLEY	26	0	Yes
<p>THE EDGES OF THE WELDS IN THE TILT PANS WERE SLIGHTLY SOILED WITH FOOD RESIDUE.</p> <p>SANITATION OFFICER HAD BEEN INSTRUCTED FOR PROPER SUPERVISION AND TRAINING OF THE POTWASHERS AND GALLEY UTILITIES.</p>				

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12	MAIN POT WASH	20	2	No
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THE BOTTOM PLATE ON A LARGE FRY PAN WAS SEPARATING LEAVING A DIFFICULT TO CLEAN SEAM. DIFFICULT TO CLEAN SEAMS WERE NOTED ON THE BOTTOMS OF A FEW PANS.

THESE PANS HAD BEEN DISREGARDED AND ARE NOT IN USE ANYMORE.

13	MAIN POT WASH	26	0	Yes
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THE BOTTOM EDGES ON A FEW PANS WERE ENCRUSTED WITH A BLACK FOOD RESIDUE.

SANITATION OFFICER HAD BEEN INSTRUCTED FOR PROPER SUPERVISION AND TRAINING OF THE POTWASHERS AND GALLEY UTILITIES.

14	MAIN POT WASH	38	0	No
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A SMALL CABINET TO THE BOTTOM LEFT OF THE SANITIZING COMPARTMENT WAS NOT LABELED. THIS CABINET WAS USED TO STORE BLEACH.

THIS CABINET IS ALREADY LABELED.

15	BAKERY/PASTRY	36	0	No
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THE LIGHT SHIELDS IN THE STACK OVEN WERE DAMAGED.

THE DAMAGED LIGHT SHIELD HAD BEEN REPLACED.

16	BAKERY/PASTRY	20	2	No
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ONE OF THE RED PLASTIC ROLL MOLDER SHEETS WAS DAMAGED AND DIFFICULT TO CLEAN.

17	BAKERY/PASTRY	20	2	No
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A PLASTIC FOOD CONTAINER LID WAS CRACKED AND DIFFICULT TO CLEAN.

THE DAMAGED LID HAD BEEN REMOVED AND REPLACED WITH NEW ONE.

18	MAIN GALLEY-TOILET ROOMS	30	0	No
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"WASH HANDS OFTEN" SIGNS WERE NOT POSTED OVER THE HANDWASH SINKS IN THE TOILET ROOMS. "WASH HANDS AFTER USING THE

TOILET" SIGNS WERE NOT POSTED ON THE BULKHEADS ADJACENT TO THE TOILET ROOM DOORS.

THE ABOVE MENTIONED SIGNS HAD BEEN PLACED ON THE SUGGESTED POINTS.

19	MEDICAL	01	0	Yes
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THE 24-HOUR REPORT WAS PROCESSED ON 11/23 AT 5:56 PM FOR A 11/24 AT 8 AM ARRIVAL. THIS WAS LESS THEN 24 HOURS.

SHIP'S DOCTOR AND IT MANAGER HAD BEEN INSTRUCTED TO CHECK AND CORRECT IF NECESSARY THE DATES AND TIMES ON THE COMPUTERS IN SHIP'S HOSPITAL EVERY TIME BEFORE SENDING REPORTS.

20	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: OLYMPIA VOYAGER - CAS - [11/26/2003].